

ABSTRACT

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The invention provides an improved process for the manufacture of chicory inulin, hydrolysates and derivatives of inulin by conventional manufacturing techniques from roots of chicory grown in appropriate regions and which have been grown and processed under proper climatological temperature conditions. Selection of said proper conditions enables to provide a growing and/or processing period for the chicory roots which may partly or wholly extend beyond the conventional periods.

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The invention relates also to improved grades of chicory inulin, of hydrolysates of chicory inulin, such as e.g. a polydisperse oligofructose composition and a fructose composition, as well as to the use of these products in the manufacture of food, feed, drinks, prophylactic and therapeutical compositions, chemical derivatives and non-food compositions

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Improved standard grade chicory inulin according to the invention presents a degree of polymerisation (\overline{DP}) which is at least 20 % higher than the one of conventional standard grade chicory inulin.
